



VOLUME IV : BEERSTYLES

LAGERS • ALES • SPECIALTY



## LAGERS

Beer generally falls into one of two categories: it is either a *lager* (bottom-fermented), where the yeast flocculates and settles to the bottom of the fermenting vessel, or *ale* (top-fermented), where the yeast rises to the top during late fermentation.

In addition to these main classifications of beer, however, brewers also create specialty beers, which contain unusual ingredients, but still derive

from classic brewing methods. Descriptions of common beer styles appear on the pages that follow.

## LAGERS

American Lager	American lagers tend to be very clean and crisp, with slightly more carbonation than their European counterparts. Adjuncts such as corn or rice are often used and the hop bitter taste is usually low.
American Light Lager	These light beers are pale, light bodied and high in carbonation. They feature a mild flavor and a very low level of bitterness. They generally have reduced calories and alcohol compared to regular beers.
American Premium Lager	Similar to the American lager, these beers are a more flavorful, full-bodied beer, which may or may not contain adjuncts. The color of these beers may be deeper than the American lager.
American Pilsner	Refreshing with a medium to high maltiness and slight sweetness.
American Dry Lager	This beer represents a hybrid between American lager and American light lager. The lack of sweetness harkens back to a light beer, but the alcohol strength resembles that of a standard lager. As with most American lagers, hop aromatics are usually low in intensity.
American Malt Liquor	This is the strongest of the American-style beers and — in some states — a legal description is required for beers exceeding 5 percent alcohol by volume. These beers usually have a high flavor level and alcohol strength.
American Lager/ Ale or Cream Ale	Sometimes referred to as cream ales, these beers are crisp and flavorful. A fruity or estery aroma may be present because such brews are made by blending lagers and ales.

# LAGERS

## American Wheat Ale or Lager

This beer can be made using either an ale or lager yeast and is brewed with 30 to 70 percent malted wheat. The hop aromatics are usually higher, as compared to German wheat beers. Like the German wheat beers, they typically have a fruity aroma and flavor, and a light, refreshing body.

## Nonalcohol Malt Beverages

Nonalcohol malt beverages are made with several different production techniques. Some brewers produce a regular beer and then remove the alcohol, while others do not ferment the brew — or stop the fermentation process early — which means alcohol is not produced. By law, non-alcohol malt beverages may not contain more than 0.5 percent alcohol by volume.

### EUROPEAN PILSNER

## German-Style Pilsner

Popular throughout Germany, this style serves as an example for pale lagers around the world. A classic German pilsner is very pale and features a high level of hop aromatics and crisp bitterness. These beers may have a malty accent, but rarely have fruity esters.

## Bohemian-Style Pilsner

Originating in the Bohemian town of Pilsen, this style caused the lager revolution of the 19th century. Bohemian pilsners are essentially similar to German pilsners; however they are slightly more full-bodied and darker. This style balances bitterness and hop aromatics with a sweet malty characteristic.

### MÜNCHENER HELLES & EXPORT

## Münchener Helles

The everyday beer of southern Germany, Münchener Helles has a relatively low bitterness level and alcohol content ranging from 4.5 to 5 percent by volume. It is predominantly a malt-flavored beer, but certain versions may have a balance of maltiness and hop aromatics. The color is usually light or pale, with few ester aromatics found in the flavor.

## Dortmunder/Export

The alcohol content and bitterness of these beers usually rank higher than those in a Münchener Helles. They also have a slightly darker hue. The alcohol content may be as high as 5.5 percent by volume.

### AMBER LAGERS

## Vienna

Beers in this category are reddish-brown or copper in color, which comes from the use of medium-roasted malts and a small percentage of dark malt. Notice the malty aromatic and hop bitterness Vienna beers offer. A slight sweetness should be detectable, but esters usually do not make up part of this beer's flavor.

## Märzen/Oktobertfest

This beer has many similarities with the Vienna style, only usually a stronger flavor and broader range of color. Traditional märzens were deep brown, but today their hue usually has a lighter color. The dominant flavor characteristic is a rich malt aromatic and balanced hop bitterness.



**AMERICAN LIGHT  
LAGER**

**AMERICAN LAGER**

**WHEAT LAGER**

# LAGERS · ALES

## DARK LAGERS

European Dark/  
Münchener Dunkel

These beers have a pronounced malty aroma and flavor that dominates over the clean, crisp hop bitterness. A classic Münchener Dunkel should have a bread-like aroma, which comes from the use of Munich dark malt. Chocolate or roast malts can be used, but should be limited.

Schwarzbier

Black beers that feature a roasted malt character, but with the crisp, bitter body and low fruitiness typical of German lagers.

American Dark Lager

This beer style is similar to the European version, but the maltiness is less pronounced. Nonmalted adjuncts are sometimes used in these beers, and hop aromatics are generally low to moderate, accentuating the malty character.

## BOCKS

Traditional Bock

Traditional bock is a strong, malty, bottom-fermented beer with a low-to-moderate hop bitterness. Bock beers can range in color from deep copper to dark brown (generally brown in the United States). Esters may be present, but not to the extent found in top-fermented beers.

Helles Bock

The German word “hell” means light or pale; therefore, a Helles bock is pale in color. This German-style beer should be made exclusively with pale malted barley and perhaps a small percentage of pale- or medium-colored caramel malt. The aroma and flavor should have a malty character, as should the bitterness and hop aroma, but the ester aromatics should be at a low intensity.

Doppelbock

A malty sweetness usually dominates this strong beer. The alcohol content ranges between 7 and 12 percent by volume. The deep-amber to dark-brown color of a doppelbock comes from the use of Munich-style malts and dark-roasted malts. Fruity esters are commonly present. Bitterness should again be moderate. The brand names of doppelbock beers usually end with the suffix “-ator.”

Eisbock

A stronger version of doppelbock created by freezing, then removing the ice (eis) — effectively a form of mild distillation.

## ALES : GERMAN WHEATS

Berliner Weisse

A light, German wheat beer, the unique combination of a yeast and lactic acid bacteria fermentation yields a somewhat acidic flavor. The carbonation level of a Berliner Weisse is high and hop aromatics are low. Some esters may be present and in Berlin, this beer is served in large schooners with a dash of raspberry or woodruff syrup.

Weizen/Weissbier  
(Hefeweizen)

The most popular of all the German wheat beers, this distinctive ale is unfiltered and is customarily served with the yeast sediment. The aroma and flavor of a Weissbier is fruity/banana-like with cloves or vanilla. It is made with at least 50 percent malted wheat, and its hop aromatics are at a low-to-moderate intensity, typically with a citrus character.



**TRADITIONAL BOCK**



**AMERICAN DARK  
LAGER**



**DOPPELBOCK**



**MÄRZEN**

# ALES

## Dunkelweizen

Gaining in popularity throughout Germany, this beer is characterized by a distinct maltiness, with the estery and clove aromatics of a pale Weissbier still apparent. The color of this beer can range from rusty brown to dark brown. Usually dark barley malts are used in conjunction with dark caramel malt and wheat malt.

## Weizenbock

Commonly brewed for the holiday season, this can be either pale or dark and, like a bottom-fermented bock, it usually has a fairly high alcohol content. The malty sweetness of a Weizenbock is balanced with phenolic and estery notes to produce a well-rounded aroma and flavor. As is true with all German wheat beers, hop aromatics are low and carbonation is high.

## Düsseldorf-Style Altbier

This German ale is highly hopped with a malty flavor. A variety of malts, including malted wheat, may be used and the color is quite dark. The overall flavor character is clean, crisp and flavorful, due to the low fermentation temperatures used in the process.

## Kölsch

Kölsch is fermented warm and aged at cold temperatures, an alt-style beer. This very pale-colored brew may have a slightly winy flavor. It also has a relatively low alcohol content — approximately 4.5 percent by volume — and low carbonation.

### BELGIAN WHITE

Refreshing and cloudy with a low bitterness and spiced with coriander and orange peel.

### PORTER

Originating in London for the city's laborers, this beer is produced with a heavily roasted barley malt. Porters range in flavor from bitter to sweet and are dark brown in color, resulting from the use of black malt rather than the roasted barley featured in stouts. This full-bodied beer has a fruity character with roasted maltiness and typically pronounced bitterness.

### STOUTS

## Dry Classic Irish Stout

Dry stouts have an initial malt and caramel flavor with a distinct bitter end. They usually have dry-roasted or burnt characteristics as a result of using roasted unmalted barley as part of the grain bill. These beers are generally slightly acidic and have a very low-level hop aroma, but pronounced bitterness.

## Sweet Stout

Sweet stouts, milk or cream stouts, have less roasted malt and bitter flavor and more lingering mouthfeel than dry stouts. These beers can gain more body with "milk" or lactose (sugar) added just before bottling. Chocolate malt or caramel should dominate the flavor.

## Oatmeal Stout

As part of their grain bill, oatmeal stouts typically include oatmeal, which contributes a pleasant, full flavor without grainy character.



**HEFEWEIZEN**

**WEIZENBOCK**

**STOUT**

# ALES

## Imperial Stout

Imperial stouts tend to be dark copper to very black in color and are highly hopped. These ales typically have alcohol contents exceeding 8 percent by volume. The extremely rich malty flavor of this ale has both hops and fruity characteristics.

### **STRONG ALE**

## English Old/ Strong Ale

English Old/Strong Ale — English strong ales have a full-body with a grainy, malty sweetness. Fermentation characteristics, such as fruity-estery flavors, should be part of their profile.

### **BROWN ALES**

## English Mild Ale

English milds range from deep copper to dark brown in color. A malty sweetness dominates the flavor and these beers are usually very low in hop characteristics.

## English Brown Ale

English brown ales range from deep copper to brown in color. A dry-to-sweet maltiness dominates the flavor, and they also have very little hop flavor or aroma. Fruity and/or buttery flavors are typically part of this ale's taste profile.

## American Brown Ale

American brown ales look like their English counterparts, but may have more pronounced hop characteristics. Estery and fruity characters may be present at low levels.

### **GOLDEN ALE - CANADIAN STYLE ALE**

Golden ales are pale or light golden variations of the classic pale ale. Golden ales have a similar flavor character to lagers because they are crisp in flavor and have a clean, floral hop aromatic.

### **CLASSIC ENGLISH PALE ALE**

Classic pale ales are pale to copper colored. This medium-bodied beer generally has a dominant English hop bitterness, flavor and aroma with a medium caramel malt characteristic. Fruity esters are usually part of the pale ale flavor profile.

### **INDIA PALE ALE**

India pale ale has a high alcohol content and a high hopping rate. This pale-to-deep-copper-colored ale was developed to survive the ocean trip from England to India when troops serving under the crown were stationed in that part of the world. India pale ales have a pronounced toasted malty flavor and strong hop flavor and aroma.

### **AMERICAN PALE ALE - AMERICAN AMBER ALE**

American pale ales range from pale to light copper in color. This beer is characterized by American-style hopping and low-to-medium maltiness. These ales also have a fruity ester character and strong hop flavor and aroma.



**GOLDEN ALE**

**INDIA PALE ALE**

**IMPERIAL STOUT**

# ALES

## TRADITIONAL BITTER

English bitters range from pale to copper in color with good hop character and mild carbonation. Diacetyl, a buttery flavor, and fruity characters frequently appear in this type of beer.

### English Ordinary Bitter

Ordinary bitter is gold to copper in color and generally has a moderate level of bitterness, along with a light-to-medium body and moderate malt character. Diacetyl and fruity characteristics are not usually found in ordinary bitters. Very low carbonation is typical for this beer, however.

### English Special Bitter

Special bitter is more robust than ordinary bitter and has an increased hop character and maltier flavor.

### English Extra-Special Bitter

Extra-special bitter is full-bodied with pronounced hop aromatics. The residual malt flavor of this bitter is more pronounced than in other bitters.

## SCOTTISH ALES

Scottish ales generally have a full-bodied flavor profile. These ales are malty and low in hop character. Yeast-derived aromatics, such as diacetyl and sulfides, are frequently noted. Scottish ales range from pale to deep brown in color. A faint smoky character may appear present in this type of ale, stemming from the malt kilning process.

### Scottish Light Ale

Scottish light represents the mildest flavored beer of the ale family.

### Scottish Heavy Ale

Heavy ale is moderate in strength and dominated by malt flavor.

### Scottish Export or Wee Heavy Ale

Export ale is malty and slightly more bitter, with higher levels of carbonation than other Scottish ales.

## LAMBIC

A unique Belgian wheat beer produced only southwest of Brussels in a 15 kilometer radius in the area called Pajottenland, Lambic is traditionally brewed in winter — from Oct. 15 to May 15 — because at that time, a microflora develops in the atmosphere of the Senne River valley that is introduced into the beer. In addition, the first few months of fermentation must not be too vigorous. Lambic is golden yellow to light amber in color, and light- to medium-bodied. It has a very fruity, intensely sour taste, often with earthy aromas. It has very little hop bitterness.

## SPECIALTY

## SPECIALTY BEERS AND RELATED BEVERAGES

Barley Wine	Barley wines range from copper to dark brown in color and usually have a high residual malty sweetness. Esters and fruity characteristics are usually found along with a very high alcohol content — as high as 12 percent by volume. This is achieved through the use of wine or champagne yeast.
Fruit, Vegetable Beers	Fruit beers are any beers using fruits as an adjunct in either primary or secondary fermentation. The hop character should not overpower fruit or vegetable aromatics. Examples include raspberry, blueberry, pumpkin and chili beers.
Herb, Spice Beers	Herb beers use herbs or spices, such as chili peppers, to create a distinct flavor characteristic. Using fewer hops in these beers allows the spice or herb to contribute to the flavor profile.
Kavas	Kavas is a fermented beverage based on the starch in baked rye bread. The bread starch is combined with rye malt and fermented with wild yeast and a bacterial culture of bacillus lactis. This beverage usually contains less than 1 percent alcohol by volume and is served cold from trucks touring Russian cities during the summer.
Kiu	A beer-like beverage produced in China in 2000 B.C., Kiu is brewed from early forms of wild barley, wheat and rice.
Saké	A traditional Japanese fermented drink made from rice. Contrary to popular belief, Saké, is neither a spirit (it is not distilled) nor a wine (it is not macerated), but rather a special type of beer brewed from a cereal base. The rice is washed, steamed and fermented with a yeastlike fungus. Primary fermentation takes from 30 to 40 days, after which more rice and water are added to generate a secondary fermentation lasting eight to 10 days with a special saccharomyces yeast. Saké usually contains around 15 percent alcohol by volume. It is colorless to pale yellow, has no carbonation and is often consumed warm.
Smoke-Flavored Beers/Bamberg-Style Rauchbier	Rauchbier has a smoky aroma and flavor characteristic, imparted by the smoked malt used as part of the malt bill. This beer is generally sweet and malty with a medium level of bitterness.
Sura	A beer-like beverage brewed from grains by the Aryans around 2000 B.C., Sura was used during religious ceremonies.

